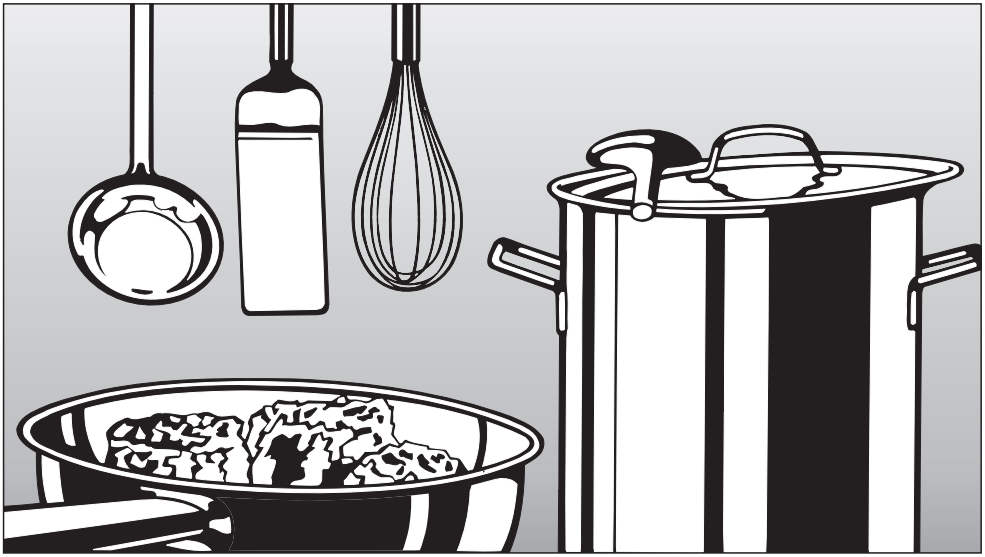
Miele

Operating and Installation instructions



Ceramic Cooktop with induction
KM 5987 / KM 5993

To prevent accidents and
appliance damage,
read these instructions
before
installation or use.

en - CA

M.-Nr. 07 367 890

Contents

Important safety instructions 4

Guide to the appliance 10
Cooktop 10
Control panel 11
Cooking zone display 12
Timer-/Memory display 12
Cooking zone data 13

Before the first use 14
First cleaning 14
Breaking in the appliance 14
Calibrating the sensors 15

Induction 16
How induction works 16
Noise 17
Cookware 18

Operation 19
Sensor switches 19
Switching on 19
Range of settings 20
Auto heat 21
Cooking without auto heat 22
Booster function 23
Hold 25
Switching off and residual heat indicators 26

Timer and Memory function 27
Timer 27
Memory function 29
Using Timer and Memory functions at the same time 31

Contents

Safety features 32
Safety lock / System lock 32
Stop and Go 33
Safety switch-off 34
Overheat protection 35

Cleaning and care 36

Programming 38

Troubleshooting 41

Technical Service 43

Optional accessories 44

IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION 46

Cooktops with frame or beveled edges 51
Installation dimensions 51
Installation 52
Sealing advice 53

Flush-fitted cook tops 54
Installation dimensions 54
Installation 55

Electrical connection 58

Help protect our environment 59

Important safety instructions

This cooktop complies with all applicable safety laws and regulations. However, improper use can result in personal injury and material damage.

Before using the cooktop for the first time, carefully read the Instructions for installation and operation.
These operating instructions contain important information on the safety, installation, operation, and care of your appliance. Reading the instructions will help reduce the risk of personal injury or damage to the appliance.

Keep them in a safe place and pass them on to any future user.

Proper use

▶ Only use the cooktop for household use, and for the purposes described in this manual.
Other uses are not allowed and can be possibly dangerous. The manufacturer will not be held liable for damage caused by unauthorized use or improper operation of any kind.

▶ Individuals who are incapable of using the cooktop safely, because of physical, sensory or mental limitations,or a lack of experience or knowledge, should not use this appliance without supervision or instruction by a responsible person.

Children around the appliance

▶ Use the system lock to prevent children from inadvertently switching on the cooktop or changing the settings.

▶ Always supervise any children in the vicinity of the cooktop. Never allow children to play with the appliance.

▶ Children should use the cooktop only if they have received sufficient instruction to operate it safely. They must be able to recognize the potential hazards of improper use.

▶ The cooktop is hot during use and remains so for some time after being switched off. Keep children away from the appliance until it has cooled down enough that there is no longer any danger of burns.

▶ Keep the spaces above and behind the appliance clear of any items that could draw the interest of a child. Otherwise, a child might be tempted to climb on it. Danger of burns!

▶ Make sure that children will not be able to grab and topple any cookware on the cooktop. ALWAYS turn pot/pan handles inward so that they do not extend out from the cooktop, where they could be grabbed - this helps reduce the danger of burns and scalding! A special childproofing screen is available through your dealer, to help reduce these risks.

▶ Packing materials (e.g., foil, styrofoam) can be dangerous for children. Danger of suffocation! Keep packaging materials out of the reach of children and dispose of them as promptly as possible.

Technical safety

▶ Before installing the cooktop, check for externally visible damage. NEVER operate a damaged appliance. A damaged appliance can endanger your safety.

▶ The electrical safety of this cooktop can only be guaranteed if proper grounding has been installed in compliance with applicable safety regulations. It is imperative that this basic safety requirement be met.
In case of doubt, have the power supply checked by a qualified electrician. The manufacturer will not be held liable for damages resulting from a missing, broken or inadequate grounding system (for example, electric shock).

▶ Before connecting the cooktop, you must make sure that the electrical rating (voltage and frequency, indicated on the data plate) corresponds to the household electrical supply.
These ratings must match, in order to avoid damaging the appliance. If in doubt, please contact a qualified electrician.

▶ To ensure safe operation, use the appliance only after it has been installed in place.

▶ Do not under any circumstances open the cooktop housing.
Any contact with connections carrying voltage, or changes to the electrical or mechanical set-up, will endanger you and may impair the functioning of the appliance.

▶ Only professionals who are duly authorized by the manufacturer should perform installation work, maintenance, and repairs on this appliance.
Work performed by unqualified persons carries the risk of serious harm to the user. The manufacturer will not be held liable for such harm.

▶ Whenever performing installation or maintenance work or repairs, the appliance must be disconnected from the power supply. The appliance is considered to be electrically disconnected when one of the following conditions is met:

– The fuses or circuit breakers are tripped.
– The screw-in type fuses are fully unscrewed.
– The power cable is disconnected from the electrical system.

▶ Repair of the cooktop during the warranty period should be performed only by a service who is authorized by the manufacturer; otherwise, should damage result, it will not be covered by the warranty.

▶ Defective components should be replaced by genuine Miele replacement parts only. Only these parts are guaranteed by the manufacturer to comply with safety requirements.

▶ If the power cord is damaged, it must be replaced with a special power cord, which is available from the manufacturer or from Customer Service.

▶ Do not connect the appliance to the power supply by an extension cord or power strip, as they do not guarantee the required safety of the appliance (danger of overheating, for example).

▶ If you discover that the cooktop is defective or its ceramic glass is chipped, cracked or broken in any way, do not use it or immediately switch it off and do not continue to operate it. Disconnect the appliance from the power supply. If you fail to follow these steps, there is the danger of electric shock!

Proper use

▶ For users who wear a pacemaker: It is important to note that the appliance is surrounded by an electromagnetic field. It is unlikely that the pacemaker will be affected.
However, it is wise to consult with your cardiologist or the manufacturer of the pacemaker if there is any doubt.

▶ Magnetized objects, such as credit cards, diskettes, and calculators should be kept away from the appliance when it is on. Otherwise, they may be affected.

▶ The cooktop is hot during use and remains so for some time after being switched off. The risk of burns remains until the residual heat indicators have switched off.

▶ Never leave the cooktop unsupervised while in operation! Cookware that boils dry and overheats can cause damage to the glass ceramic, and the manufacturer will not be held liable for such damage. Overheated fat or oil can ignite and start a fire.

▶ If hot fat or oil catches fire, NEVER use water to douse the flames. Use a lid, or wet dishtowel, for example, to put out the fire.

▶ Protect your hands when working with a hot appliance - wear oven mitts, and use potholders, etc. Make sure the material is not wet or damp. This would increase the transfer of heat to your skin, and could cause burns.

▶ Never flambé food under an exhaust hood. The flames can set fire to the exhaust hood.

▶ Do not use the appliance as a storage surface.
Do NOT use the appliance as a resting place for cutlery or other items made of metal
If the cooktop is on or accidentally switched on or there is residual heat, metallic objects can heat up and cause burns.
Other items may melt or catch fire.
Damp lids can become attached to the cooktop by suction.
Always switch the cooking zone(s) off after use.

▶ NEVER cover the grill with a cloth or foil stovetop protector. It could be hot enough to set objects on fire.

▶ Do not use plastic or aluminum foil or cookware. It can melt at high temperatures. There is also the danger of fire.

▶ NEVER use the appliance to heat up closed containers, e.g., canned foods. The increased pressure can cause the containers/cans to explode, and this carries the danger of injury and burns.

▶ Choose pots and pans with a smooth bottom only. Rough cookware can scratch the glass ceramic cooktop.

▶ Never heat dishware when it is empty, unless expressly permitted by the manufacturer. Because induction heating works so quickly, the temperature of the cookware bottom can quickly reach the ignition point of oils and fats.

▶ Keep the cooktop clean. Salt, sugar, and grains of sand or dirt (for example, from fresh vegetables) can cause scratches.

▶ Never place hot cookware near the control panel. The electronic unit underneath might be damaged.

▶ Be careful that no objects or cookware fall onto the glass ceramic surface. Even a light object, such as a salt shaker, can cause cracks and chips in the glass ceramic.

▶ If sugar, sugary foods, plastic, or aluminum foil fall onto a hot cooking zone, switch the appliance off. Immediately, while the zone is still hot, use a glass scraper to thoroughly eliminate the spill from the cooking zone. Failure to do so can lead to damage to the glass ceramic as it cools down. Exercise caution - danger of burns. Once the cooking zone has cooled off, clean it thoroughly.

▶ If a gadget is plugged into a socket near the appliance, check to be sure that the power cord does not come into contact with the hot appliance. This could damage the insulation on the cord. Danger of electric shock!

▶ The appliance is equipped with a cooling fan. If there is a drawer below the cabinetry, you will need to ensure there is enough space to allow for ventilation. Do not use the drawer to store sharp or small objects, or paper. They could pass through (or be sucked into) the ventilation slit in the housing and damage the fan blades or otherwise interfere with cooling.

▶ If there is a drawer below the appliance, do NOT store any spray cans, flammable liquids, or flammable materials in the drawer. Cutlery trays must be made of heat-resistant material.

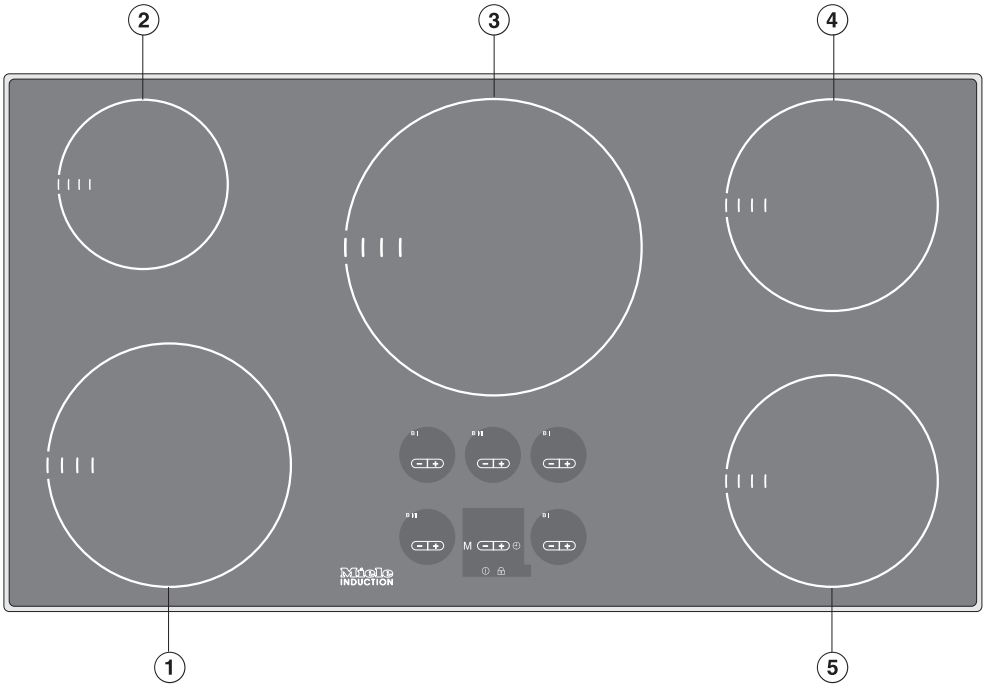
▶ Note that metal objects stored in a drawer under the cooktop can become hot when the appliance is in heavy use.

▶ Always cook food thoroughly. Temperatures must be high enough, and the cooking times long enough, to kill any germs in the food.

▶ If the cooktop is installed above a self-cleaning oven or stovetop, do not use it during self-cleaning, as this could trigger the overheat protection on the cooktop (refer to the corresponding section of the manual).

The manufacturer will not be held liable for damage caused by failure to comply with the safety information and warnings.

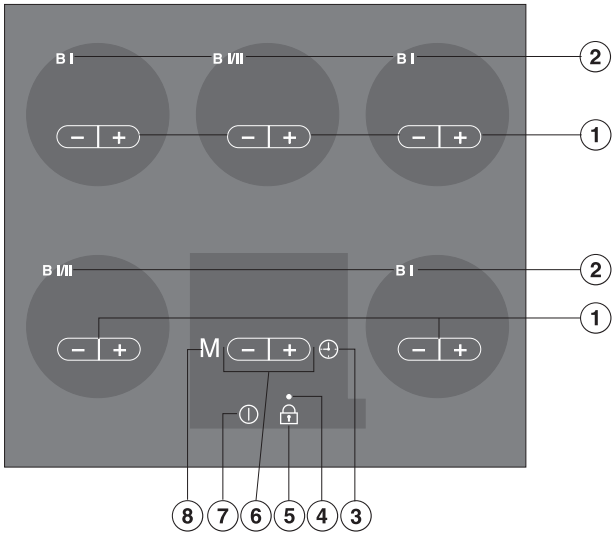
Cooktop



①③ Cooking zones with Twin Booster

②④⑤ Cooking zones with Single Booster

Control panel



Sensor switches

① For setting the power level

② Booster

③ Switching the timer, changing between functions, selecting a cooking zone.

⑤ Safety lock

⑥ Setting the time / Selecting a memory program

⑦ Cooking top ON/OFF

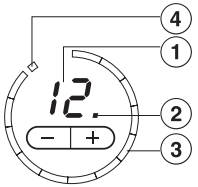
⑧ Memory function

Indicator light

④ Safety lock

Guide to the appliance

Cooking zone display



① Display:

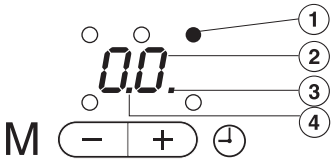
0	=	Cooking zone ready for use
h	=	Keeping warm function
1 to 12	=	Power levels
I	=	Single Booster I
II	=	Twin Booster II
⋿	=	Residual heat
u	=	Pan missing or unsuitable (see "Induction")
F	=	Fault (see "Safety switch-off")
A	=	Auto heat when the power-setting range has been extended
P0 etc.	=	Program (see "Programming")
S0	=	Status (see "Programming")

② Indicator light for extended power setting range (see "Programming")

③ Light ring: The number of lighted segments corresponds to the power setting chosen (Exception: see "Auto Heat")

④ Light segment for booster

Timer-/Memory display



① Cooking zone layout indicator light, e.g. right rear cooking zone

② Display for Time/Memory program

00 to 99	=	Time
P1 to P5	=	Memory program

③ Indicator light for Memory program selected

④ Indicator light for half hours for minute minder times of more than 99 minutes

Cooking zone data

Cooking zone	KM 5987 / KM 5993 / KM 5997	
	Minimum to maximum ∅ in cm*	Rating in Watts at 230 V**
⊡	16 - 23	Normal: 2300 With Single Booster I: 3000 With Twin Booster II: 3700
⊡	10 - 16	Normal: 1400 With Booster: 1800
⊡	18 - 28	Normal: 2300 With Single Booster I: 3000 With Twin Booster II: 3700
⊡	14 - 20	Normal: 1850 With Booster: 2900
⊡	14 - 20	Normal: 1850 With Booster: 2900
		Total: 11100

* Pans of any diameter within the indicated range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Read the section on the "Data plate" and attach the plate, which is included with the appliance documents, in the location specified in "Technical Service".

First cleaning

Remove any protective foil and stickers.

Before the first use, wipe down the appliance with a damp cloth and dry it.

Do NOT use dish liquid to clean the glass ceramic cooktop, because this can cause permanent blue discolorations.

Breaking in the appliance

For facetted cooktops (with bevelled glass edging):
In the first few days after installation, a small gap may be visible between the cooktop and the countertop. This will diminish over time. Despite the small gap, the electrical safety of the appliance remains intact.

The first time the appliance is used, there may be an odour and some vapour released. The odour will diminish over time and eventually disappear.

The odour and any vapors given off do not indicate a faulty connection or defective appliance, and are not hazardous to your health.

Calibrating the sensors

Automatic calibration

To ensure continuing trouble-free operation, the sensors

– are recalibrated after the appliance is connected and after every power interruption, such as an electricity outage.
The safety lock indicator light comes on during automatic calibration and the cooktop cannot be switched on.

– continuously adjust to changing environmental conditions during operation.

If the automatic calibration cannot be successfully performed, an *R* lights in the front left and right cooking zone display and an *F* in the rear left of the display. Numbers light up in the right rear of the cooking zone display and in the Timer/Memory display.

In that case, you can perform the calibration manually.

Manual calibration

- First ensure that no direct light (either sunlight or artificial light) is falling on the cooktop. As well, the area around the cooktop should neither be too dark nor should the lighting conditions be constantly changing.
- Make sure there is nothing covering the entire cooktop and the sensors. Remove any cookware and clean any food residues off the cooktop.
- Interrupt the power supply to the cooktop for approximately 1 minute.

Restore the power. The electronic until will reset the sensitivity levels of the sensors.

Should the problem still persist, please call customer service.

How induction works

Under each induction cooking zone, there is an induction coil. When the cooking zone is switched on, the coil generates a magnetic field that acts directly on the bottom of the pot/pan to heat it up. The cooking zone heats up indirectly, only from the heat given off by the pot/pan.

Cooking zones with induction only work with cookware that has a magnetizable bottom (see "Cookware").

The induction process automatically takes into account the size of the cookware being used. In other words, it only works in the area that is covered by the cookware bottom.

The cooking zone **will not work**

– if there is no cookware, or unsuitable cookware (items without a magnetizable bottom) being used

– if the bottom diameter of the cookware being used is too small

– if the cookware is removed from a cooking zone that is on.

In such cases, the symbol U will flash alternatingly in the matching cooking zone display with *0* or the selected power setting.

If suitable cookware is placed on the induction zone within 3 minutes, the U goes out, and you can continue as usual.

If no cookware or unsuitable cookware is used, the cooking zone will automatically switch off after 3 minutes.

Do NOT use the appliance as a resting place for cutlery or other items made of metal. If the appliance is on, or accidentally switched on or there is residual heat, there is the danger that these items will heat up (danger of burns!).

Always switch off the cooking zones after use.

Noise

When you use an induction cooking zone, the following noises may occur, depending on the the type and shape of the cookware bottom:

– The zone may hum at the higher power settings. The humming will become quieter or disappear if you lower the power setting.

– Cookware with mixed bottoms (for example, sandwich bottoms made of different materials) may produce a crackling noise.

– Whistling may occur if the connected cooking zones (see "Booster function") are also in use and there is cookware with layered bottom on them as well.

– The electronics may produce a clicking sound, especially at lower power settings.

To extend the life of the electronics, the appliance is equipped with a cooling fan. If the appliance is under heavy use, the fan will start, and you will hear it whirring. The cooling fan may continue to run after the appliance is switched off.

Cookware

Type of cookware

Suitable cookware is made of:

– Stainless steel with a magnetizable bottom

– enamel-coated steel

– Cast iron

Unsuitable cookware is made of:

– Stainless steel with a non-magnetizable bottom

– Aluminum, copper

– Glass/ceramic/earthenware/ stoneware

If you are not sure whether a pot or pan is suitable for induction, you can test it using a magnet against the bottom. If the magnet sticks, the cookware can be used.

Note that the type of cookware bottom you use will have an effect on how evenly the food cooks.

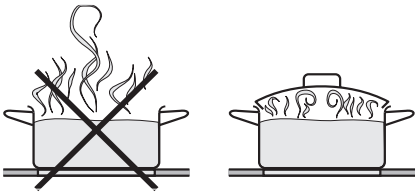
Size of cookware

For optimal efficiency, select cookware that fits between the innermost and outermost markings on the cooking zone. If the pot/pan is smaller than the innermost marking, the induction may not work. The cooking zone will behave as though no cookware is on it.

Please note that, although the diameter indicated for pots and pans is typically the maximum or upper diameter, you should instead pay attention to the bottom diameter, which will tend to be smaller.

Tips for saving energy

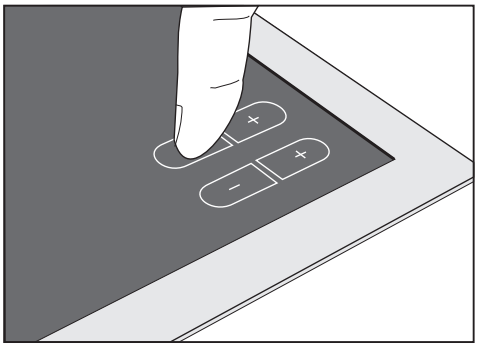
Whenever possible, keep pots and pans covered while cooking. This helps keep in the most possible heat.



open closed

Sensor switches

The control panel on your ceramic cooktop is equipped with electronic sensor switches. They respond to finger contact.
To operate the cooking zones, simply touch the corresponding sensor switches. Every response of the sensor switches is acknowledged with an acoustic signal.



Take care to touch only the desired sensor switch in the middle with your finger vertical, and keep the control panel clean with nothing placed on top of it. Otherwise, the sensor areas may not respond, or unintentional commands may be given, even causing the cooktop to automatically switch off (see the section on "Safety Switch-Off"). NEVER place hot cookware on the sensor switches. The electronic unit underneath might be damaged.

Switching on

Begin by switching on the cooktop, then the desired cooking zone.

Do not leave the appliance unattended during operation!

Switching on the cooktop

- Tap the ON/OFF sensor①.

A *0* appears in each of the cooking zone displays, while *00* appears in the Timer/Memory display. If no further information is entered within the next few seconds, the cooktop will shut off for safety.

Switching on the cooking zone

- By touching the **-** or **+** sensor switches, select the desired power setting between *1* and *12* or the keeping warm function.

If you begin with **-**, you select cooking **with** Auto heat (see "Auto heat"). If you begin with **+**, you select cooking **without** Auto heat.

If you would like to switch on **another** cooking zone, for which the *0* has already gone out, briefly press **-** or **+** once. The *0* appears, and you can select a power setting (with or without Auto heat).

Range of settings

	Settings*	
	Factory settings (12 power settings)	**Extended settings** (23 settings)**
Keeping warm	h	h
Melting butter Dissolving gelatin	1 - 2	1 - 2
Warming small quantities of liquid Cooking rice Thawing out frozen vegetables	3	3 - 3
Warming liquid and semi-solid dishes Thickenng creams and sauces, such as zabaglione or hollandaise Cooking milk pudding Preparing omelettes and eggs sunny side up Steaming fruit	4 - 5	4 - 5
Thawind deep-frozen food Steaming fish or vegetables Cooking cereals	6	5 - 6
Warming up larger quantities, such as stews Cooking pasta	7 - 8	7 - 8
Gentle braisins (without overheating fat) of fish, cutlets, sausages, fried eggs	9 - 10	8 - 10
Cooking potato fritters, pancakes, blintzes	11	11 - 11
Boiling large quantities of water Bringing to a boil	12	12

* These are suggested guidelines. They refer to standard portions for four persons. For deeper pots, pots without lids, and large quantities, a higher setting is required. Likewise, smaller quantities may require a lower setting.

** If you wish to fine-tune the settings, you can extend the range of power settings (see "Programming"). Intermediate settings are represented by an illuminated dot next to the number.

Auto heat

When automatic heat-up is activated, the cooking zone switches on automatically to full power (boil setting) and then switches to the continued cooking setting you have selected. The warm-up time depends on the continued cooking setting chosen (see Table).

If the cookware is removed from the heat during the boil time, the Automatic Boil feature is temporarily interrupted. As long as the cookware is returned to the stovetop within 3 minutes, the boil time will resume.

Continued cooking setting*	Heat-up time in minutes and seconds (approx.)
1	0:15
1.	0:15
2	0:15
2.	0:15
3	0:25
3.	0:25
4	0:50
4.	0:50
5	0:50
5.	2:00
6	2:00
6.	2:00
7	5:50
7.	5:50
8	5:50
8.	2:50
9	2:50
9.	2:50
10	2:50
10.	2:50
11	2:50
11.	2:50
12	-

* The continued cooking levels marked with a dot are available only with the expanded power levels (see "Programming").

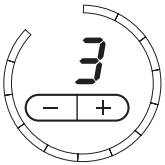
Activate auto heat

- Switch the cooking zone on by touching the **-** sensor switch. Touch **-** the sensor switch until the desired power level appears in the display. for instance *3*.

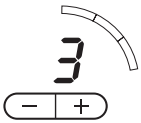
During the heat-up time, **12 segments** in the light ring are illuminated. After this time has expired, only **the number of segments** that correspond **the continued cooking level** set, show in the light ring.

Example:

during the heat-up time:



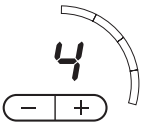
during the continued cooking time:



During the auto-heat time the continued cooking level can be increased or reduced using the **-** or **+** controls. The heat-up time will automatically adjust to the new level.

Cooking without auto heat

- Switch the cooking zone on using the **+** sensor switch. Touch the sensor switch **+** until the desired power level appears in the display; for instance *4*.



The power level is also shown in the number of segments that light up in the light ring. For example, four segments light up to represent power level 4.

Booster function

The cooking zones are equipped with a Single (I) or Twin Boosters (I/II) (see Guide to the Appliance).

The booster function boosts power so that large quantities can be quickly heated, such as water for cooking pasta. When Booster I is switched on, the cooking zones operate for 10 minutes with extra power, and when Booster II is used, for 15 minutes with extra high power.

The booster function can only be used on two cooking zones at a time, one of the left and one on the right.

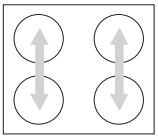
If the booster function is switched on when

– no power setting has been selected, the cooking zone will automatically revert to setting 12 at the end of the booster time or if it is switched off before this.

– a power setting has been selected, the cooking zone will automatically revert to the setting selected.

If the cookware is removed from the heat during the Booster time, the Booster Function is interrupted. If the cookware is returned to the cooking zone within 3 minutes, the Booster time will resume.

In order to supply the Booster power needed, another cooking zone will operate at reduced power while the Booster Function is on. This means that the cooking zones are connected (networked) in pairs, as shown in the following example:



When the Booster is turned on, the following takes place:

– if Auto heat is activated on either zone in the same network, this will be switched off.

– the power level of the linked cooking zone will be reduced under certain conditions.

– When Booster II is switched on, the linked cooking zone is switched off.

Activating Booster I

- If necessary, switch on the desired cooking zone.
- Touch the **B** sensor switch of the relevant cooking zone.

I will appear in the cooking zone display, and the Booster function indicator light will also come on.

Activating Booster II

- If necessary, switch on the desired cooking zone.
- Touch the **B** sensor switch of the relevant cooking zone.

I will appear in the cooking zone display, and the Booster function indicator light will also come on.

- Touch the **B** sensor switch again.

II will appear in the cooking zone display.

Deactivating Booster

The Booster function may be switched off early.

- Touch the **B** sensor switch of the corresponding cooking zone repeatedly until the indicator light for the Booster in the display goes out, or use the **-** sensor switch for the cooking zone in question.

Hold

Every cooking zone has a keeping warm setting.

If it has been activated, the cooking zone switches off after a maximum of two hours' operation.

This function is for keeping food that has just been cooked warm, that is food that is still hot. It is not for reheating food that became cold!

Useful Tips

Use only cookware (pots/pans) for keeping food warm. Cover the cookware with a lid.

It is not necessary to stir the food while it is being kept warm.

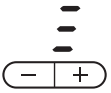
Loss of nutrients begins with preparation of the food and continues while it is being kept warm. The longer food is kept warm, the greater the loss of nutrients. Keep the warming time as short as possible.

Switching off and residual heat indicators

Switching off a cooking zone

- **Simultaneously** touch the **-** and **+** for the zone you wish to turn off.

A *0* will light up in the cooking zone display for a few seconds. If the cooking zone is still hot, the residual temperature will be indicated in the display.



Switching off the cooktop

- Touch the ON/OFF sensor switch ⏻.

This switches off all cooking zones. The residual temperature for each cooking zone that is still hot appears in the display.

The bars in the residual temperature display gradually disappear as the cooking zones cool down. The last bar goes out when the cooking zones can be touched again without danger.

The residual temperature displays also react when hot cookware is placed on a cooking zone that has been switched off. As long as the residual temperature displays are on, do not touch the cooking zones or place any heat-sensitive items on them.
Danger of burns and fire!

Please note that the residual heat indicators do not light up if there is an error message, even when the cooking zones are still hot.

Timer

The timer can be used for two different functions:

– setting a minute minder

– to set a cooking zone to switch off automatically.

You can set times from 1 minute (*01*) to 9 $^{1}/_{2}$ (*9.h*) hours. Half-hours are indicated by a dot following the number.
Times of more than 99 minutes (*99*) are set in half-hour steps.

Use the **-** touchpad to reduce the time from *9.h* to *00*, and the **+** touchpad to increase the time from 00 to *9h*.The display stops at 2h and at 99. To continue entering the setting, briefly remove your finger from the sensor and then touch it again.

For all functions, *00* will appear in the Timer/Memory display for a few seconds, while a signal sounds at the same time. If you would like to switch off the acoustic tone early, simply touch the ◴ touchpad.

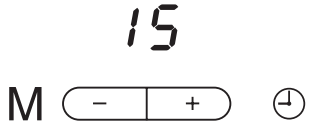
Setting the minute minder

You can set the timer whether the cooktop is switched on or off.

■ Touch the ◴, **-** or **+** sensor.

00 appears in the Timer/Memory display.

■ Touch the **-** or **+** touchpad until the desired amount of time appears, for example 15 minutes.



The time set then counts down in 1-minute decrements. You can read the remaining time from the display, and adjust it at any time using **-** or **+**.

Canceling the minute minder

■ Touch the **-** and **+** sensors at the same time.

Automatic cooking zone shut-off

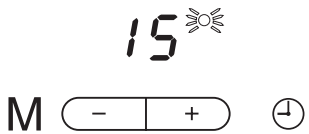
You can set a time at the end of which a selected cooking zone switches off automatically. In order to be able to program the automatic shut-off, you must first set the cooking zone to a particular level. All of the cooking zones can be programmed at the same time.

If the time programmed is longer than the maximum permissible operating time, the cooking zone will switch off when that time has been reached (see "Safety Switch-off").

- Begin as usual, by setting the cooking zone - for example, the right rear - to the desired power level.
- Tap the ◴ sensor until the indicator light for the desired zone starts flashing.

If several cooking zones are on, the indicator lights will appear in a clockwise direction, starting with the left front.

- Touch the **-** or **+** sensors until the desired amount of time appears, for example 15 minutes.



The time set then counts down in 1-minute decrements. You can read the remaining time from the display, and adjust it at any time using **-** or **+**.

If you would like to set another cooking zone to shut off automatically, simply repeat the above steps.

If more than one shut-off time is programmed, the shortest time remaining is the one that appears in the display, and the indicator light for that cooking zone will flash. The other indicator lights show a constant light. If you would like to see the other remaining times, keep touching the ◴ sensor until the desired indicator light flashes.

Memory function

The settings used on a cooking zone from switching on to switching off can be saved as a memory program. Up to five processes that you frequently use can be saved as memory programs. Only one program can be recorded or used at a time.
Memory programs can be recorded for all cooking zones.
Each cooking zone can have more than one program recorded on it..

Saved programs are identified by a dot after the number.
Example:
P 1 Program not saved in memory
P 1. Program saved

If all five programs are saved and you would like to save a new process, you must first delete a program.

Recording a Memory program

First, select a Memory program and then the cooking zone in the usual way.

The maximum time that can be recorded is 99 minutes with a maximum of 10 changes of power level.

- Switch the cooktop on.
- Touch the **M** sensor.

P 1 appears in the Timer/Memory display.

- Touch the **+** sensor until the desired program number is displayed.
- Touch the **M** sensor until a long audible tone sounds.
- Within 10 seconds of this, switch the desired cooking zone on.

Recording now begins.

During recording, the indicator light for the cooking zone being used flashes in the Timer/Memory display and the program memory lights up.

The process will be saved automatically when the cooking zone is switched off or if you touch **M** until a long signal sounds. After being saved, the program steps are displayed.

Times displayed are rounded off to the next full minute, but when the program is running the steps are timed to the second.

Using a Memory program

To achieve the same result when calling up a memory program, the same pot must be used. Quantities and sizes of ingredients must also be the same.

- Switch the cooktop on.
- Touch the **M** sensor.

P 1 appears in the Timer/Memory display.

- Touch the **+** sensor until the desired program number is displayed.
- Touch the **M** sensor until a long audible tone zounds.

The associated cooking zone switches on and then off once the program has run. While the program is running, the cooking zone indicator light flashes and the program number is shown alternatively with the remaining time.

Checking the steps of Memory program

- Switch the cooktop on.
- Touch the **M** sensor.
- Touch the **+** sensor until the desired program number is displayed.

The applicable power level appears in the relevant cooking zone display; the indicator lamp for that cooking zone flashes in the Timer/Memory display, and the time programmed for the power level appears. Times are displayed rounded off to the next full minute, but when the program is running the steps are timed to the second.

Deleting a Memory program

- Switch the cooktop on.
- Touch the **M** sensor.
- Touch the **+** sensor until the desired program number is displayed.

Touch the **-** and **+** sensors **at the same time** until a long audible signal sounds and the dot behind the number goes out.

Using Timer and Memory functions at the same time

If you wish to use the **minute minder at the same time as another function**, touch the ◴ sensor repeatedly until the indicator lights of the programmed cook zones light up constantly and 00 appears in the Timer/Memory display.

If you are using the timer and would **also** like to program one or more **shut-off times**:
press the ◴ sensor until the indicator light for the desired cooking zone is flashing.

If you want to use the **Memory function** at the same time as another function: Follow the steps described in "Memory function".

Shortly after the last entry, the Timer/Memory display switches to the function with the shortest time remaining. Exception: When a Memory program is being recorded, all programmed times (timer, automatic switch-off) count down in the background. They will only show in the display as 00 once they have finished running.

You can have the functions and remaining times that are running in the background displayed. Tap the ◴ sensor until
- the indicator light required flashes (Memory function or Automatic switch-off).
- the indicator lamps light up constantly (minute minder).

Starting from the shortest remaining time in the display, all the cooking zones that are in use and the minute minder are selected clockwise. Exception: Recording a Memory program.

Safety lock / System lock

To prevent cooktop and cooking zones from being inadvertently switched on or their settings changed, your appliance is equipped with a safety lock.

The **safety lock** is activated when the cooktop is switched on. If it is activated, the appliance may only be operated to a limited degree:

– The cooking zone power levels and the timer settings cannot be changed.

– The cooking zones and the cooktop can only be switched off, and then cannot be switched on again.

The **system lock** is activated when the cooktop is switched off. If it is activated, the appliance cannot be switched on and the timer cannot be used.

The programming is set so that the system lock has to be activated manually. You can change the settings so that the system lock is activated automatically five minutes after the cooktop is switched off (see "Programming").

If the safety or system lock is activated, the control light comes on when you touch a sensor switch.

Both safety and system locks are deactivated by power outages.

Activation

■ Touch the 🔒 sensor until the associated indicator light appears.

The indicator light will go out after a short time.

You can alter the setting from one-finger to three-finger operation to make the operation more difficult for children, for instance (see "Programming").

Deactivation

■ Touch the 🔒 sensor until the indicator light goes out.

Stop and Go

Your appliance is equipped with a feature which when activated reduces all active cooking zones to level 1. If you de-activate the feature, the cooking zones will automatically return to the previous levels. If the feature is not de-activated, the cooktop will switch off after 1 hour.

If you wish to use this feature, you must first alter the factory setting (see "Programming").

When "Stop and Go" is activated
- the countdown of a programmed automatic switch-off time is interrupted. When deactivated, the time continues.
- the timer continues to run without interruption.
- the recording of a Memory program will be cancelled.

Activate

■ Touch the sensor until you hear two consecutive acoustic signal tones.
Take care not to continue touching the sensor too long otherwise the safety lock will be activated.

The indicator light for the safety lock will begin to flash. The power of the cooking zones in use will be reduced to setting 1 and a *1* will appear in the corresponding cooking zone display.

Deactivation

■ Touch the sensor until the indicator light goes out.

The cooking zones will continue to operation at the last levels set.

Safety switch-off

Your cooktop is equipped with a safety switch-off.

For excessively long operating time

If one of the cooking zones stays on for an unusually long period of time (see Table), and the power settings are not altered, the zone will switch itself off automatically and the corresponding residual heat indication will appear.

To use the cooking zone again, switch it back on in the usual way.

Power setting*	Maximum operating time in hours
h	2
1 / 1.	10
2 / 2.	5
3 / 3.	5
4 / 4.	4
5 / 5.	4
6	4
6.	3
7 / 7.	3
8 / 8.	3
9 / 9.	2
10 / 10.	2
11 / 11.	2
12	1

* The power levels marked with a dot are available only with the extended power levels (see "Programming").

If the sensors are covered

Your cooktop will switch off automatically if one or more of the sensors remains covered for longer than approximately 10 seconds, for example by finger contact, food boiling over, or by any object laid on top of them.
At the same time an acoustic signal sounds every 30 seconds (for a maximum of 10 minutes), while in the display of the covered sensor switch an *F* will flash:

- Clean the control area or remove the obstruction.

This will shut off the acoustic signal and the *F* goes out.

- Switch the cooktop back on again using the ON/OFF sensor ①. You can then resume operation as usual.

Overheat protection

All induction coils and the cooling elements for the electronics are fitted with overheating protection. Before the induction coils or the cooling elements overheat, the overheat protection initiates the following measures for the affected cooking zone or the entire cooktop:

– If the Booster function is switched on, it will be switched off.

– If the power level is set between *10* and *12*, it will be reduced. The power level set and the reduced power level will blink alternately in the display. The reduced power level is also represented by the number of segments in the light ring.

– If an induction coil is affected, the related cooking zone switches itself off automatically, and its display first shows an *0* and then the residual heat indicator.

Only when the cooking zone has cooled down sufficiently can it resume operation in the usual manner.

– If a cooling element is affected, all cooking zones automatically switch off, and an *0* will alternate in the displays with the power level set.

As soon as the cooling elements have cooled down sufficiently, the cooking zones will automatically operate at the power levels originally set.

The overheat protection can be triggered if:

– Empty cookware is being heated.

– Fats or oils are heated at high power settings.

– The underside of the appliance is insufficiently ventilated.

If despite the removal of the cause the overheat protection is triggered again, contact customer service.

⚠NEVER use a steam cleaner to clean this appliance. The steam can reach the electrical components and cause the appliance to short circuit.

Clean the entire appliance after each use. Let the appliance cool down before cleaning.
Dry the appliance any time water is used to clean it - this helps prevent lime spots.

To avoid damaging the surfaces, do not use any

- cleaning products that contain washing soda, acids/alkali, ammonia, or bleach,
- lime removers,
- stain and rust removers,
- scouring cleansers, e. g., scouring powder, scouring liquid, pumice stones,
- solvent-based cleansers,
- Dishwasher detergents
- grill and oven sprays,
- glass cleaner,
- scouring brushes and sponges (such as pot scrubbers), or used sponges that still contain residue of scouring agents,
- sharp objects
  (they could damage the seals between the ceramic and the frame or between the frame and the countertop).

Glass ceramic

First wipe down the surface with a damp cloth to loosen soiling, then remove stubborn crusting with a glass scraper.

Finish by cleaning the cooking zone with a special cleaner for glass ceramic and stainless steel (see the section "Additional accessories") and paper towel or a clean cloth. Do not apply cleaner to a hot cooking zone, as this can leave spots. Follow the instructions indicated by the manufacturer of the cleaning product.

Wipe the cooktop with clean water and dry it with a clean, dry cloth. Be sure to remove all cleaning product residue. Residue will burn into the cooktop during subsequent uses, damaging the glass ceramic.

Spots from lime residue, water, and aluminum deposits (shimmering metallic spots) can be removed with a glass ceramic and stainless steel cleanser.

If **sugar, plastic, or aluminum foil** fall onto a hot cooking zone, switch the appliance off. **Immediately**, while the zone is still hot, use a glass scraper to thoroughly eliminate the spill from the cooking zone. Exercise caution - danger of burns!
Once the zone has cooled off, clean thoroughly as described above.

Programming

You can change the programming of your appliance (see Table).

Proceed as follows:

- With the cooktop switched off, **simultaneously** touch the ON/OFF cooktop sensor ⏻ and the safety lock sensor 🔒 until the indicator lamp for the safety lock flashes.

A *P* (Program) and an *S* (Status), each with a number, appear in the cooking zone display. They show the current setting.

- First select the desired **Program** by touching the **+** or **-** sensors for the **front left** cooking zone, and then by . touching the **+** or **-** sensors of the **front right** cooking zone, set the desired **Status** (see Table). In this way you can change several programs one after the other.

To **store** the new settings in memory, touch the ON/OFF cooktop sensor ⏻ until the displays go out. If you **do not wish** to store the displays in memory, touch the safety lock sensor 🔒 until the displays go out.

Program*			Status**		Setting
P	**0**	Demonstration mode and factory default settings	S	0	Demonstration mode on
			S	**1**	Demonstration mode off
			S	9	Reinstate factory default settings
P	**1**	Stop and Go	**S**	**0**	Off
			S	1	On
P	**2**	Power setting range	**S**	**0**	12 power settings (1, 2, 3 ... to 12)
			S	1	23 Power settings (1, 1., 2, 2., 3 ... to 12) If the auto heat setting is selected: an *A* will flash alternate with the continued cooking setting in the display.
P	**3**	Induction warning tone when there is no or unsuitable cookware.	S	0	Off
			S	1	Quiet
			S	**2**	Medium
			S	3	Loud
P	**4**	Keypad tone when sensor is touched	S	0	Off
			S	1	Quiet
			S	**2**	Medium
			S	3	Loud
P	**5**	Timer audible tone	S	0	Off
			S	1	Quiet steady tone for 10 seconds
			S	**2**	Medium steady tone for 10 seconds
			S	3	Loud steady tone for 10 seconds

* Program / Status unassigned.

** Factory default settings are shown in bold.

Program*			Status**		Setting
P	**6**	Safety lock	**S**	**0**	One-finger locking using 🔒
			S	1	Three-finger locking using 🔒 and + of both right-hand cooking zones
P	**7**	Auto heat	**S**	**0**	Manual activation of system lock
			S	1	Automatic activation of system lock
P	**8**	Automatic Boil	S	0	Off
			S	**1**	On
P	**16**	Touchpad speed of response	S	0	Slow
			S	**1**	normal (300 ms)
			S	2	Fast

* Program / Status unassigned.

** Factory default settings are shown in bold.

Repairs to electrical appliances should only be carried out by a qualified professional. Work performed by unqualified persons can place the user at considerable risk of harm.

What should I do if ...

... the cooktop or the cooking zones cannot be switched on?

Check whether:

– the cookware is suitable.

– the safety lock is activated. If so, de-activate it (see "Safety lock").

– the fuses or breakers were tripped.

If none of the above is the case, disconnect the appliance from the electrical supply for about 1 minute. To do this:

– switch off the relevant circuit breakers or unscrew the fuses all the way from the sockets.

If after resetting the circuit breakers or replacing the fuses in their sockets the appliance will still not operate, call an electrician or customer service.

... If there is a smell or vapor formed when a new appliance is switched on:

The smell and any vapors given off do not indicate a faulty connection or defective appliance, and are not hazardous to health.

... The cooking area can be switched on and settings selected, but the cooking zones do not heat up.

Check whether the appliance is still in demonstration mode (see "Programming").

... A ⊔ appears in a cooking zone display.

Check whether:

– the empty cooking zone was inadvertently switched on without cookware on it.

– that the cookware being used is suitable for use on an induction zone and is sufficiently large (see "Cookware").

... a single cooking zone or the entire cooktop has automatically switched off?

The safety shut-off mechanism or the overheat protection has been triggered (see "Safety switch-off", "Overheat protection").

... One of the following has occurred:

– The Booster has automatically de-activated ahead of time.

– The *10*, *11* or *12* power level set is alternating in the display with a lower power level. The reduced power level is also represented by the number of segments in the light ring.

The overheat protection is being triggered (see the section on "Overheat protection").

... With the Auto heat function switched on, the food in the pan does not cook.

This may be because:

– There is too much food in the pan.

– The cookware does not conduct heat well.

Select a higher continued cooking setting next time, or start cooking at the highest setting and then switch down manually to a lower setting later on.

... The cooling fan continues to run after switch-off.

That is not a malfunction. The fan runs until the appliance is cooled down, and then switches off automatically.

... Numbers light up in the timer display and *A*, *F* and numbers light up in the cooking zone display, when the cooktop is switched off.

The sensitivity of the sensors has been altered and they cannot recalibrate automatically. Recalibration must be performed manually (see "Calibrating the sensor switches").

Should the problem still persist, please call customer service.

... An *F* , appears in the left cooking zone display, and an *E* in the right, and numbers appear in the timer display.

Interrupt the power supply to the cooktop for approximately 1 minute.

If the problem persists after power is restored, please call customer service.

For replacement parts or a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the address on the back of this booklet.

When contacting Technical Service please quote the serial number and model of the appliance. This information is visible on the silver data plate supplied with the appliance.

Adhere data plate sticker here:

Optional accessories

Miele appliances are designed to give the best possible results and many years of satisfaction. However, to achieve that goal, there must be a perfect interplay of all factors. That is why Miele has put together a comprehensive line of accessories that harmonize optimally with our appliances. These care products are tailored to the specific appliance.

They are available form Miele Customer Service (see overleaf) and from your Miele dealer.

Baking and roasting dishes

Pots in a range of sizes

Saucepan with cover

Non-stick coated pan

Wok

Roasting pan

Care products

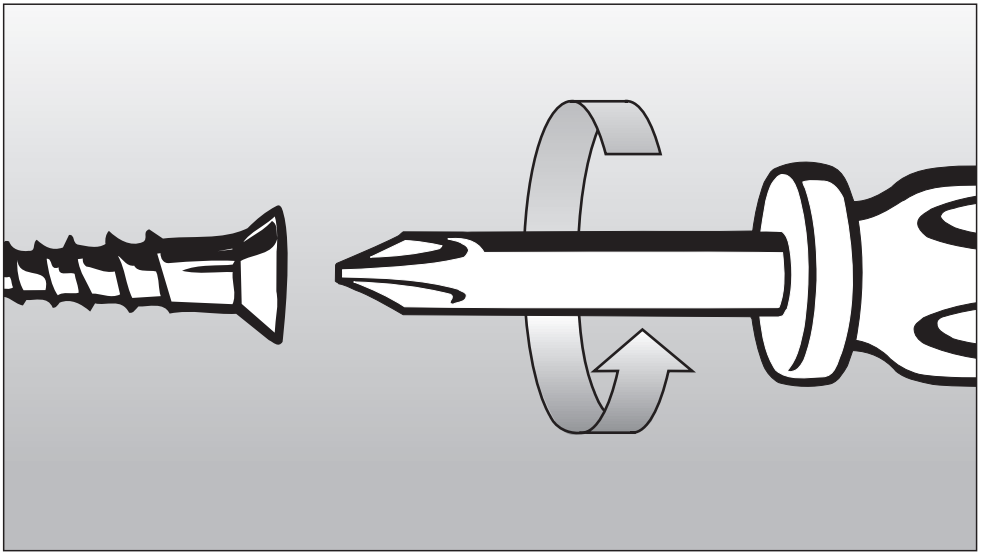
Glass ceramic and stainless steel cleaner 250 ml

Removes heavy soiling, limescale, and aluminum residue.

All-purpose microfiber cloth

Removes fingerprints and light soiling

Miele



Installation Instructions

IMPORTANT: SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE

To prevent accidents
and machine damage
read these instructions
before
installation or use.

IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION

Note to the installer:
Please leave this instruction book with the consumer for the local electrical inspector's use.

The minimum distances given in these Installation Instructions must be observed in order to ensure safe operation. Failure to do so increases the risk of fire.

The cabinetry and venting hood should be installed first to prevent damage to the appliance.

▶ The countertop must be bonded with heat resistant (212 °F/100 °C) adhesive to prevent distortion or dissolving.
Any back splashes must be heat-resistant as well.

▶ The appliance has not been designed for maritime use or for use in mobile installations such as recreational vehicles or aircraft. However, under certain conditions it may be possible for installation in these applications. Please contact the Miele Technical Service Department with specific requirements.

▶ The appliance must not be installed over a dishwasher, washer, dryer, refrigerator or freezer. Heat radiated by the appliance may damage them.

▶ The appliance must not be installed above an oven not equipped with a cooling fan.

▶ To eliminate the risk of burns or fire by reaching over heated surfaces, cabinet storage space above the appliance should be avoided. If cabinet storage is necessary, the risk can be reduced by installing a venting hood to project horizontally a minimum of 5" (127 mm) beyond the front of the cabinets.

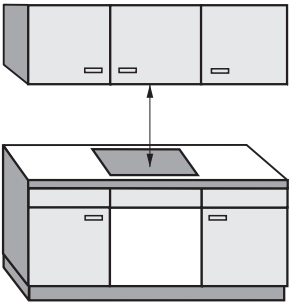
▶ Make sure that the power cord to the cooktop does not come into contact with the underside of it or any mechanical parts once the cooktop has been installed.

▶ The appliance must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the appliance provides a sufficient seal for the countertop. See "Sealing".

Keep this instruction book in a safe place for reference and pass it on to any future user.

IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION

Safety distances above the appliance



The minimum safety distance given by the hood manufacturer must be maintained between the cooktop and the hood above it. See the installation instructions of the hood for these safety measurements.

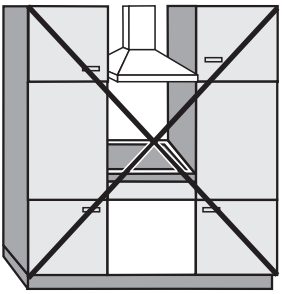
If the hood manufacturers instructions are not available or if flammable objects are installed over the combiset (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 30" (760 mm) must be maintained.

If there is more than one appliance beneath a hood (e.g. wok burner and electric cooktop), and they have different minimum safety distances, always observe the greater distance.

IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION

Safety distances to the sides and rear of the cooktop

If you are installing a cooktop, it is allowed to have cabinets or walls of any height on one side and at the rear, but on the other side there must be no appliance or furniture standing higher than the cooktop (see illustrations).

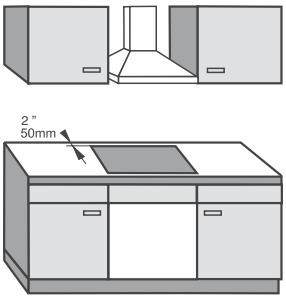


Not allowed

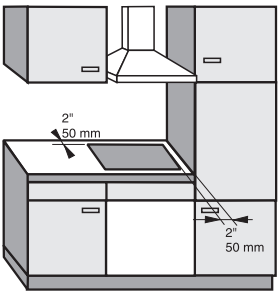
Following minimum safety clearances must be kept:

– 50 mm to the right or left of the countertop cut-out to the nearest piece of furniture (e.g., a tall cupboard).

– 50 mm from the countertop cut-out to the rear wall.



Highly recommended



Not recommended

Safety distance underneath the cooktop

To ensure sufficient ventilation of the appliance, a certain gap must be left between the underside of the cooktop and any oven, intermediate shelf or drawer.

The minimum distance from the underside of the cooktop to

– the top of an **oven** must be **15 mm**.

– the top of an **intermediate shelf** must be **15 mm**.
At the rear, to accommodate the electrical power cable, a gap of 10 mm must be provided.

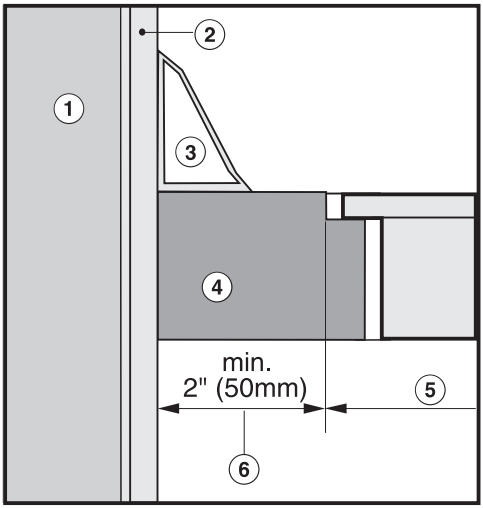
– the base of a **drawer** must be **75 mm**.

IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION

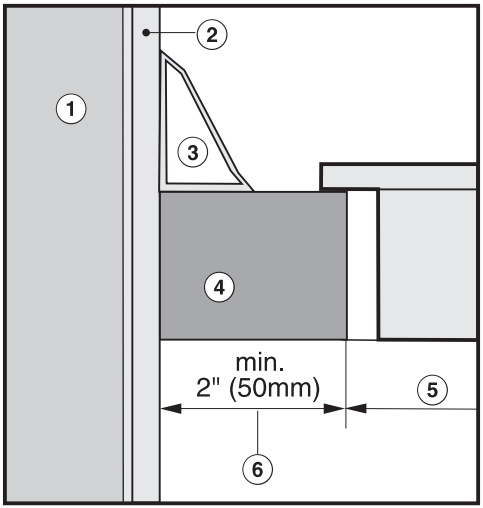
Safety distance when installing the appliance near a wall with trim or a back splash

A minimum distance of 2" (50 mm) between the trim or back splash and the countertop cut-out if required.
This distance is only necessary if these items are made of combustible materials e.g. wood. If the trim or back splash is made of a non-combustible material, the required safety distance can be reduced by the thickness of the wall covering material.

Cooktops flush with the countertop



Frame/Facet cooktops



① Wall frame

② Ply wood, particle board or dry wall

③ Trim or back splash

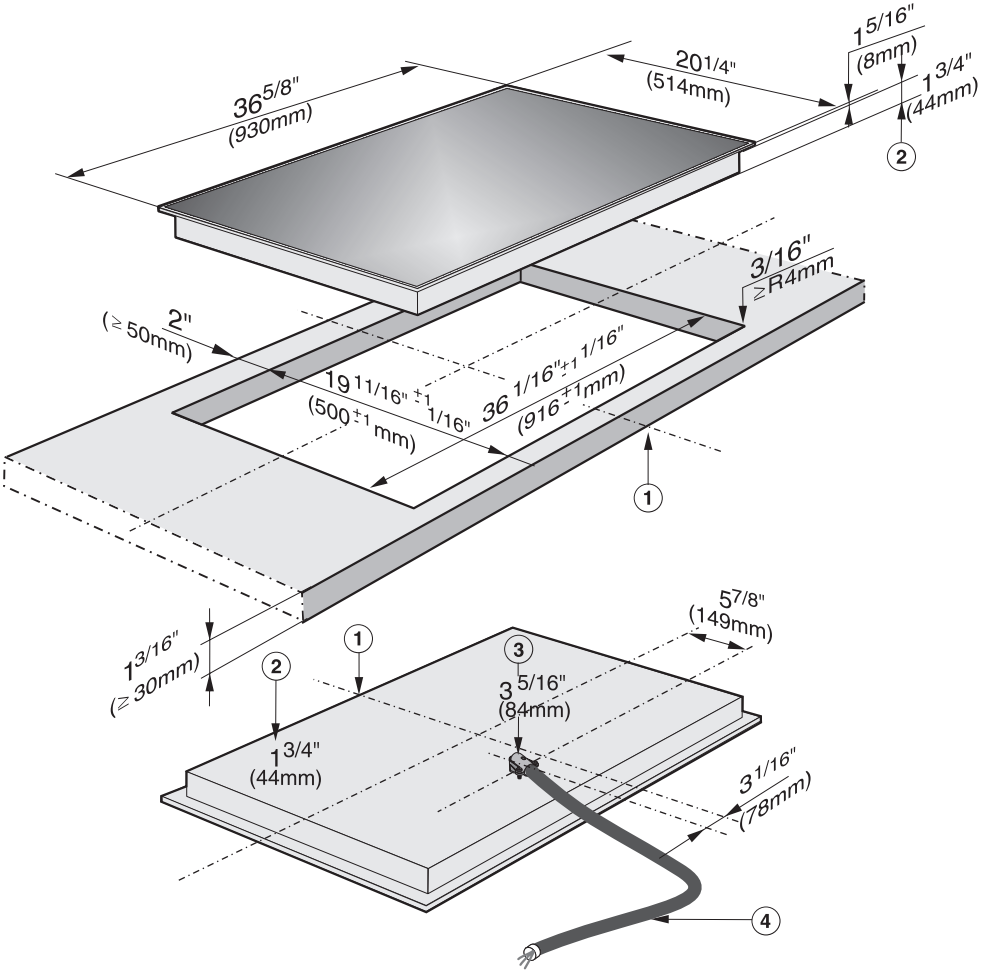
④ Countertop

⑤ Countertop cut-out

⑥ 2" (50 mm) minimum clearance

Installation dimensions

KM 5993



① Front

② Installation depth

③ Installation depth power cord

④ Power cable, L = 1440 mm

Installation

Preparing the countertop

- Use the template to make a work cut-out.
  Be sure to observe the **minimum distance** from the rear wall and from the left or right to a side wall. See the section on "IMPORTANT SAFETY INSTRUCTIONS - INSTALLATION".
- Seal any wooden work surfaces with a special varnish, silicone rubber, or resin, to help prevent swelling from moisture.
  The materials used must be temperature-stable.

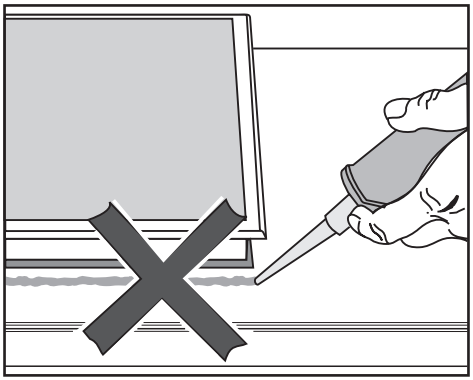
If, during installation, you find that the seal on the corners of the frame are not flush with the countertop, the corner radii ≤ R4 can be carefully cut out with a jig saw.

No clamps will be required to for installation of the appliances, a seal underneath will keep the cooktop solidly seated in the cutout. The gap between the frame and the countertop will reduce over time.

Inserting the cooktop

- Feed the appliance power cord downward through the cut-out.
- Place the cooktop centered in the cutout. Ensure that the cooktop seal sits flush with the countertop on all sides. This is necessary for a proper seal all the way around. Do NOT use sealant.
- Connect the cooktop.
- Check the cooktop for function.

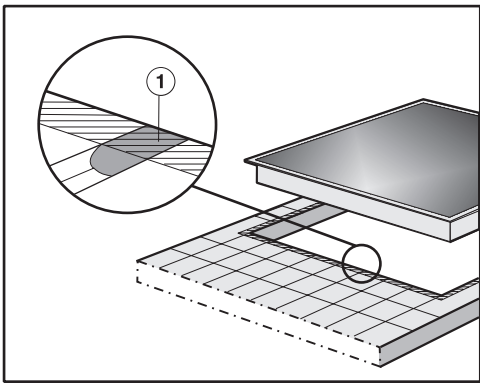
Sealing advice



The cooktop must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the cooktop provides a sufficient enough seal.

If the cooktop is sealed into position, the countertop or the appliance may be damaged if the cooktop needs to be removed for maintenance or service.

Tiled countertop

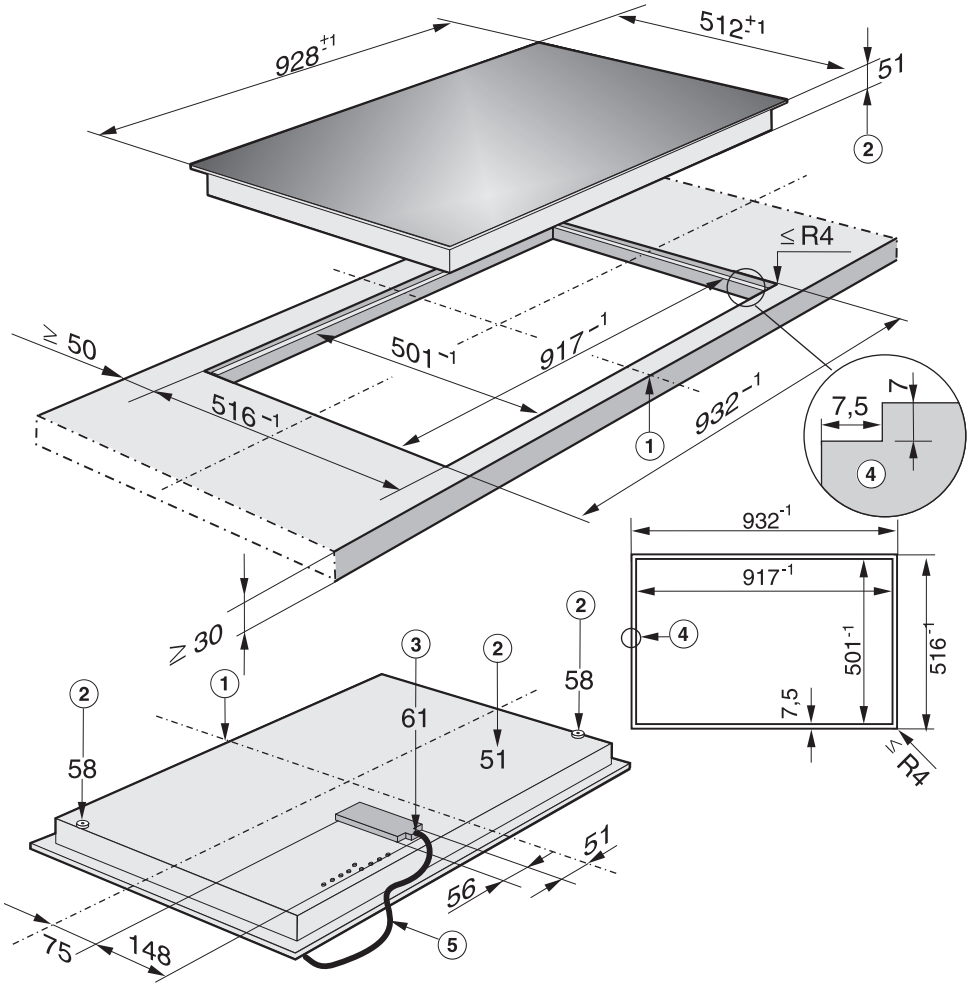


Grout lines ① and the hatched area underneath the cooktop frame must be smooth and even, so that the frame will sit flush with the countertop and the sealing strip underneath the edge of the upper part of the appliance provides a sufficient seal between the cooktop and the countertop.

Flush-fitted cook tops

Installation dimensions

KM 5987



① Front

② Installation depth

③ Installation depth, including power cable

④ Stepped cutout for granite or marble worktops

⑤ Power cable, L = 1440 mm

Cutout dimensions for granite or marble worktops:
Please take careful note of the inset detail drawing!

Installation

A flush-fitting cooktop is suitable only for installation in natural stone (granite, marble), tiled or solid wood worktops. Other materials, such as Corian and Askilan, are not suitable.

A base unit 1000 mm wide is required for installation.

The cooktop must be freely accessible from below for servicing purposes so that the seal around it is not removed.

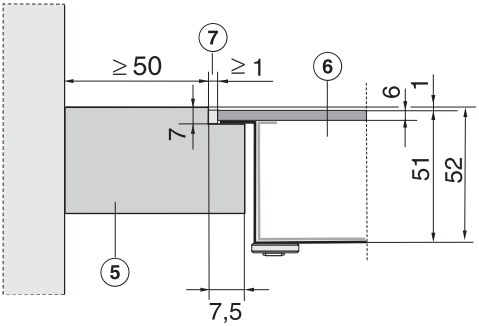
The cooktop is

– directly inserted into a matching cut-out in a granite or marble worktop.

– in a cutout in a solid wood or tiled worktop carried on a wooden support frame. The frame must be provided on site and is not supplied with the appliance.

Making the worktop cutout and installing the cooktop

Granite or marble worktop



⑤ Worktop

⑥ Cooktop

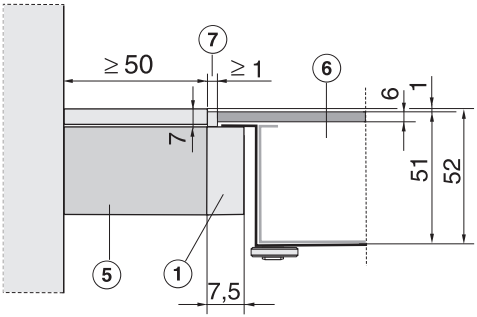
⑦ Gap width

Since the ceramic glass plate and the worktop cutout have a certain dimensional tolerance, the gap width ⑦ can vary (min. 1 mm).

- Make the worktop cutout as shown in the illustrations.
- Feed the appliance power cord downward through the countertop cut-out.
- Place the cooktop ⑥ in the cutout and center it.
- Connect the cooktop.
- Check that the cooktop is functioning properly.
- Spray the remaining gap ⑦ with a temperature-resistant (to at least 160 °C) silicone sealant.

For granite and marble worktops, use only a silicone sealant that is suitable for stone worktops and follow the sealant manufacturer's instructions.

Solid wood or tiled worktop



① 7.5 mm
(wooden frame - not supplied with appliance)

⑤ Worktop

⑥ Cooktop

⑦ Gap width

Since the ceramic glass plate and the worktop cutout have a certain dimensional tolerance, the gap width ⑦ can vary (min. 1 mm).

- Make the worktop cutout as shown in the illustrations.
- Fix the wooden frame ① 7 mm below the top edge of the worktop (see illustration).
- Feed the appliance power cord downward through the countertop cut-out.
- Place the cooktop ⑥ in the cutout and center it.
- Connect the cooktop.
- Check that the cooktop is functioning properly.
- Spray the remaining gap ⑦ with a temperature-resistant (to at least 160 °C) silicone sealant.

Observe the silicone-sealant manufacturer's instructions. For **granite- and marble-tiled worktops** use only silicone sealant especially formulated for granite and marble.

Electrical connection

⚠CAUTION: Before installation or servicing, disconnect the power supply by either removing the fuses, shutting off the power main or manually "tripping" the circuit breakers.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent appliance damage. Consult an electrician if in doubt.

Only operate the cooktop after it has been installed into the countertop.

Installer:
Please leave these instructions with the consumer.

Power supply

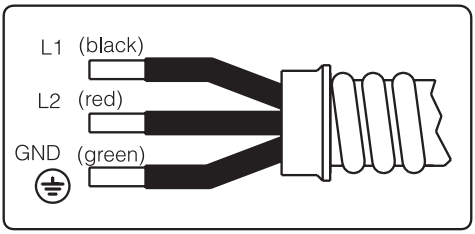
- Make sure your electrical supply matches the data plate.

Connection

The cooktop is ready for connection to a grounded power supply.

240 / 208 V, 60 Hz, 50 A fuse rating.

Connect as following:
Black wire: connect to L1 (hot)
Red wire: connect to L2 (hot)
Green wire: connect to GND (ground)



A dedicated line and junction box should be used to connect the cooktop to a 50 A circuit.

For further information, see the wiring diagram provided with the appliance.

⚠ **WARNING:**
THIS APPLIANCE MUST BE GROUNDED!

Disposal of packing materials

The cardboard box and packing materials are biodegradable and recyclable. Please recycle.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children. Danger of suffocation!

Disposal of an old appliance

Old appliances contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Before discarding an old appliance disconnect it from the electrical supply and cut off the power cord to prevent it from becoming a hazard.

Miele Limited

Headquarters and Showroom
161 Four Valley Drive
Vaughan, ON L4K 4V8
Phone: 800-643-5381
905-660-9936
Fax: 905-532-2290
www.miele.ca
professional@miele.ca (commercial enquiries)

MieleCare National Service
Phone: 800-565-6435
905-532-2272
Fax: 905-532-2292
customercare@miele.ca (general and technical enquries)

Alteration rights reserved / 1209

M.-Nr. 07 367 890 / 00

For the most updated manual see the Miele web site.